



STEAK ■ SEAFOOD

STARTERS

SEAFOOD TOWER* | M.P.

Lobster Tail, Jumbo Shrimp, Lump Crab, Alaskan King Crab Legs, Oysters, Scallop Crudo, House Smoked Salmon

HALF DOZEN OYSTERS* | 22

Cocktail Sauce, Mignonette, Lemon

AHI TUNA TARTARE* | 24

Avocado, Ponzu Sauce, Wasabi Aioli, Fish Roe, Sesame Rice Crackers

CRISPY CALAMARI | 18

Chile Limón Spice, Roasted Tomato Aioli

ROASTED BONE MARROW | 18

Chimichurri, Seasonal Mostarda, House Pickles, Artisan Toasts

FOIE GRAS | 30

Seasonal Jam, Toasted Walnuts, Brioche Toast

BEEF CARPACCIO | 20

Smoked Cheddar Frico, Arugula, Cornichon, Sundried Tomato Puree, White Wine Vinaigrette

CRAB & SHRIMP SALAD | 21

Lump Crab, Shrimp, Charred Avocado, Pickled Red Onion, Louis Dressing

JUMBO LUMP CRAB CAKE | 20

House Tartar Sauce, Pickled Red Onion, Capers Berries

CHEESE PLATTER | 24

Domestic & Imported Cheeses, House-Made Accoutrements

ESCARGOT | 22

Herb Butter, Garlic Cream Sauce, Brioche Toast

OYSTERS ROCKEFELLER | 26

Mornay Sauce, Spinach, Bacon, Béarnaise Sauce

STEAKHOUSE MEATBALL | 22

Tomato Sauce, Herb Breadcrumbs, Pickled Onions, Peppers

TRADITIONAL CAVIAR* | 90

28 Grams of Caviar Pearls, Crème Fraîche, Shallot, Capers, Egg, Brioche Toast Points

SOUPS & SALADS

SOUP OF THE DAY | 10

LOBSTER BISQUE | 14

FRENCH ONION | 12

C² CAESAR* | 14

Baby Gem Lettuce, Croutons, White Anchovies, Parmigiano-Reggiano

WEDGE* | 14

Iceberg Lettuce, Blue Cheese, Tomatoes, Bacon, Pickled Red Onions, Croutons, Blue Cheese Dressing

SMOKED LITTLE GEM SALAD | 14

Bacon, Apples, Croutons, Blue Cheese, Poppy Seed Vinaigrette

TRIO OF BEETS | 14

Toasted Marcona Almond, Goat Cheese Mousse, Arugula, Preserved Orange Vinaigrette

HOUSE CLASSICS

LAMB LOLLIPOPS | 65

Macadamia Crust, Roasted Mango Emulsion, Coconut Broth, Snow Pea Slaw

FREE RANGE CHICKEN BREAST | 45

Savory Bread Pudding, Confit Artichoke Heart, Artichoke Demi-Glace

FLAT IRON STEAK | 47

Sumac Spice, Confit Leek, Rainbow Pepper Relish

DAY BOAT SCALLOPS | 47

Chorizo Potato Hash, Pea and Potato Puree, Spring Vegetable Escabeche

Menu by Chef Hamilton Li.

*If you have a food allergy or special dietary requirement, please inform a member of our staff. For shared entrées add \$8. For shared soup or salad add \$3. Please note all parties of six (6) or more guests will be charged an 18% gratuity. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



STEAK ■ SEAFOOD

PRIME STEAKS

CREEKSTONE FARMS USDA CERTIFIED PRIME BLACK ANGUS BEEF HAND-CUT IN HOUSE

14OZ DRY AGED NEW YORK | 89

14OZ DELMONICO | 75

20OZ T-BONE | 92

32OZ LONG-BONE RIBEYE | 145

24OZ PORTERHOUSE | 99

6OZ FILET MIGNON | 53

24OZ CHICAGO CUT RIBEYE | 99

10OZ FILET MIGNON | 73

SPECIALTY CUTS

16OZ NIMAN RANCH HERITAGE PORK CHOP | 55

Unmatched Texture and Exceptional Flavor

6OZ A5 FILET OF JAPANESE WAGYU | 210

A High Degree of Marbling, Exceptional Yield

CUT OF THE WEEK | M.P.

FRESH SEAFOOD

CATCH OF THE DAY | M.P.

ALASKAN KING CRAB LEGS | M.P.

Steamed, Beurre Blanc, Drawn Butter

SHRIMP & CRAB SCAMPI | 49

Lump Crab, Jumbo Shrimp, Linguine Pasta, Tomato, Séka Hills Viognier, Parmigiano-Reggiano

C² SURF & TURF | 95

6oz Filet Mignon, 8oz Lobster Tail, Beurre Blanc, Drawn Butter, Béarnaise

8OZ OR 12OZ LOBSTER TAIL | 55, 70

Steamed or Broiled, Beurre Blanc, Drawn Butter

SALMON DUO | 43

Herb Pangrattato, Smoked Salmon Ravioli, Asparagus Velouté

WHOLE MAINE LOBSTER | 135

Steamed or Broiled, Beurre Blanc, Drawn Butter

ENHANCEMENTS

ADD TO ANY STEAK | 5

Au Poivre, Blue Cheese, Chimichurri, Tuluk'a Demi-Glace, Truffle Butter, or Béarnaise

ADD C.A. CAVIAR* | 12

4 Grams of Caviar Pearls

OSCAR STYLE | 20

ADD LUMP CRAB | 20

SIDES

STEAK FRIES | 10

BAKED POTATO | 10

◇ SAUTÉED SPINACH | 10

SAUTÉED GREEN BEANS | 10

TEMPURA GREEN BEANS | 10

◇ TRUFFLED WILD MUSHROOMS | 16

CHEESY RISOTTO | 12

TRUFFLE MAC & CHEESE | 14

◇ GARLIC MASHED POTATOES | 10

◇ ASPARAGUS | 13

TRIO OF SIDES | 16

Combine any 3 of the above items marked with ◇

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DESSERTS

TOWERING NEW YORK CHEESECAKE | 12

New York Cheesecake, Graham Cracker Crust, Seasonal Berries

CRÈME BRÛLÉE FLAMBÉ | 12

Tahitian Vanilla Custard, Sugar Crust, Tableside Flambé

CARAMEL RUM POACHED PINEAPPLE | 14

Poached Pineapple, Brown Butter Sponge Cake, Citrus Caramel Crèmeux, Coconut Sorbet, Candied Macadamia Nuts

PAVLOVA | 12

Baked Meringue, Lemon Curd, Mandarin Orange Gel, Raspberry Sorbet, Macerated Berry Compote

"DEATH BY CHOCOLATE" CAKE | 15

Layered Chocolate Cake, Chocolate Crèmeux, Dark Chocolate Ganache Shell

HOUSE-MADE ICE CREAM & SORBET | 10

Chef's Choice: Tahitian Vanilla Bean, Dark Chocolate, Fresh Raspberry

AFTER DINNER CLASSICS

SIDECAR | 13

Hennessy VS, Triple Sec, Lemon Juice, Sweet & Sour

NEGRONI | 13

LAST WORD | 13

Tanqueray Gin, Green Chartreuse, Lime Juice, Maraschino Luxardo

ESPRESSO MARTINI | 15

C2 SIGNATURE COCKTAILS

OCEAN IMPERIAL AFFOGATO | 21

Jefferson's Ocean - Aged at Sea Bourbon, Vanilla Gelato, Fresh Espresso, Grated Chocolate, Sea Salt & Orange Zest

CRÈME BRULÉ MARTINI | 17

Remy Martin's Tercet, Crème Anglaise, Torched Sugar, Vanilla Smoke

DISTINCTIVE COGNAC

MARTELL SWIFT | 14

REMY MARTIN 1738 ACCORD ROYAL | 18

HENNESSY X.O | 47

APERITIF/DIGESTIF

BÉNÉDICTINE | 9

GREEN CHARTREUSE | 18

LILLET BLANC | 9

FERNET-BRANCA | 8

NONINO AMARO QUINTESSENTIA | 12

PORT BY THE GLASS

TAYLOR FLADGATE 10 YEAR | 8

SANDEMAN 30-YEAR | 25

GRAHAM'S 30 YEAR | 28

Desserts by Executive Pastry Chef Sean Dwyer.



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